



**BÄREN**  
DÜRRENROTH

# MENU SUGGESTIONS



# THE ART OF ENJOYMENT

"There is probably nothing more foolish in the world than giving poor food when one could give better."

This quote from Jeremias Gotthelf's "Ueli der Pächter" is the guiding principle and inspiration for the Bären kitchen.

Our menu suggestions feature traditional and creative dishes, as well as vegetarian and hearty options made from regional ingredients, prepared with sophistication without pretension.

Regionality, seasonality, and a dash of creativity and modernity make dining at Bären a memorable culinary experience, harmonizing hospitality, enjoyment, and history.

## KITCHENTEAM

Our kitchen team is committed to both tradition and the region. They understand that good things are often close by but embrace the diversity that makes cooking an endless story.

# FROM THE REGION TO THE PLATE

Whenever possible, we source the ingredients we use for you from the region. We place great importance on preparing seasonal dishes and, as far as possible, using Swiss products.

## CHEESE AND DAIRY PRODUCTS – CHEESERY KÄMPFER DÜRRENROTH

Since 2001, Urs Kämpfer has been a master cheesemaker in the village dairy. The dairy is known for its Mammoth cheese, which you'll find in our delicious Cordon Bleu.

## MEAT – FEINICHOSCHT.CH BUTCHER'S SHOP SCHLÜCHTER DÜRRENROTH

We are fortunate to source most of our meat from the "village butcher." On the Emmental Aperitif, you'll find the delicious Chnebel and Znüni sausages, made right in our village by the butcher.

## FARMHOUSE BREAD – BARBARA SCHÜTZ DÜRRENROTH

Our bread baskets are filled with delicious farmhouse bread from a wood-fired oven, lovingly prepared every week by Barbara Schütz.

## FLOUR - MILL KLEEB RÜEGSBACH

The grain processed at Kleeb Mill comes from nearby farms. Only natural raw materials are used, producing healthy, digestible products of the highest quality. The mill team gladly shares their knowledge and offers baking courses for everyone. Our homemade Bären bacon plait is made with flour from Kleeb Mill.

# YOU EVENT – OUR PASSION

If you're looking for an occasion to celebrate, we are happy to help you find one. Whether it's a christening, company event, wedding, birthday, or family gathering, we are here for you and will organize your meal. Let us advise you during a scheduled consultation to customize the menu according to your wishes.



# FOOD

## «EMMENTALER» APERITIF

Pieces of aged Dürrenroth Emmental cheese  
Chnebel and Znüni sausages | Pickled vegetables  
Homemade bacon "Zopf"  
8.50 / person

## TARTE FLAMBÉE FROM STONE OVEN (AT CHOICE)

- bacon | leek | cheese
- smoked salmon | cherry tomatoes | cress

19.00 / Tarte flambée | for about 3 people

## MIXED PUFF PASTRY FLÔTES

From Lehmann Bakery  
5.50 / person

## MIXED OLIVES

5.00 / person

## ANTIPASTI

Schangnau Buffalo Mozzarella | Focaccia  
5.50 / person

## VEGETABLE STICKS

Herb Quark  
5.50 / person

## FEUERRING APÉRO | APÉRO RICHE (WEATHER PERMITTING)

Baked blinis | Sour cream | Grilled vegetables  
Trout fillet on potato slices  
Mini burgers with caramelized onions  
Chicken skewers  
Bacon-wrapped plums  
Caramelized carrots with nut crust  
Mushrooms with herb cream cheese  
Seasonal soup

3 components 18 | 5 components 27 | 7 components 39



# DRINKS

## HOUSE APERITIF

Dürrenroth currant sparkling wine

10.50 | glass  
55.00 | bottle

## BÄREN-SPRITZ

Prosecco whit Crodino and Orangina

13.00 | glass

## BÄREN HOUSE WINE

Chardonnay from Wallis | Niklaus Wittwer

49.00 | bottle

## ICE TEA BUFFET

13.00 | liter

## FOR THE COLD SEASON

### HOMEMADE PUNCH

13.00 | liter

### MULLED WINE

28.00 | liter

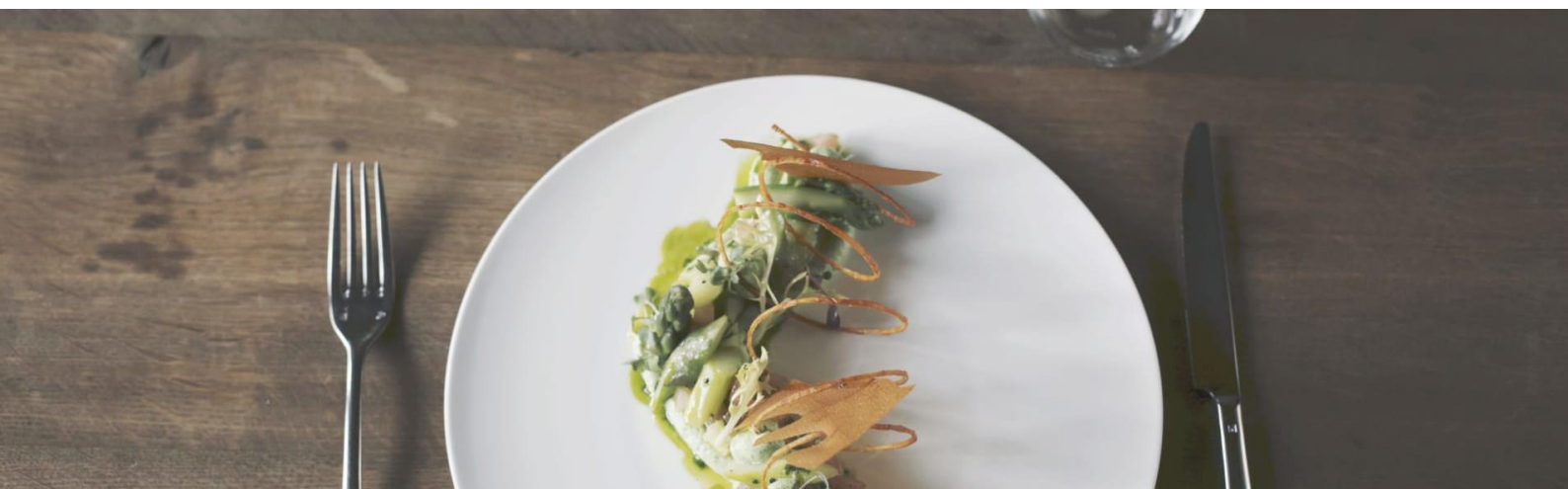
### MULLED CIDER

21.00 | liter



# STARTERS

SEASONAL LEAF SALAD	12
MIXED SALAD	14
ADDITIONAL TOPPINGS:	
▪ Rapeseed Croutons	1
▪ Seeds	1
▪ Roasted mushrooms	2
▪ Chopped egg	2
▪ Local cheese	3
▪ Dried meat	4
▪ Crispy bacon	3
DRESSINGS:	
▪ French	
▪ House dressing	
▪ Italian	
▪ Seasonal dressing	
SPICY BEEF TARTAR Pickled vegetables   belper Knolle cheese   brioche	24
SMOKED TROUT TARTAR Pickled cucumbers   pumpernickel crumble   radishes	18
EGGPLANT TARTAR Bell peppers   salad nest   goat cheese	16
SMOKED SALMON & PIKE PERCH BONBON Saffron   beluga lentils   carrots	19
GOAT CHEESE & SUN-DRIED TOMATO RAVIOLI Peas   parmesan	19
CHICKEN TERRINE Carrots   emmental quinoa   herb dip	15
HERB CREAM CHEESE TERRINE Beet carpaccio   nut crumbles   saffron mayo	16



# SOUPS

POTATO-LEEK SOUP WITH BACON FOAM 12

TOMATOCREAM SOUP WITH GIN CREAM 11  
(Gin from Gartenhotel)

#### ADDITIONAL TOPPINGS:

- Croutons 1
- Seeds 1

SEASONAL VEGETABLE BRUNOISE WITH VEGETABLES 11

- Spring – Asparagus and potato
- Summer – Diced tomatoes
- Autumn – Mushrooms
- Winter – Root vegetable brunoise

BEEF BRUNOISE WITH VEGETABLES 13

#### ADDITIONAL TOPPINGS:

- Egg custard 1.50
- Frittatas (pancake stripes) 2
- Sliced boiled beef 3
- Sherry 3
- Cognac 3



## MAIN COURTS

PORK ROAST Plum jus with Vieille Prune	36
PORK TENDERLOIN WRAPPED IN BACON Mustard sauce	42
BEEF TENDERLOIN Chimichurri	57
BRAISED BEEF ROAST AVAILABLE AS A DUO WITH BEEF TENDERLOIN	38 49
VEAL TAFELSPITZ Horseradish sauce	39
HERB-CRUSTED VEAL LOIN Creamy mushroom sauce	57
BRAISED BEEF CHEEKS Red wine sauce	38
FREE-RANGE CHICKEN BREAST SUPRÊME Sun-dried tomato sauce	42
VEAL CORDON BLEU	48

## SIDE DISHES

- Mashed potatoes
- Potato gratin
- Salted potatoes
- Vegetable rice
- Spätzli (small egg noodles)
- Polenta triangle
- Dürrenroth saffron-spelt

## VEGETABLE SIDE DISH

- Seasonal vegetables
- Root vegetables
- Oven-baked tomatoes
- Grilled vegetables



# EMMENTALER DESSERT BUFFET

(For groups of 25 or more)

Create your own selection:

- Wild berry mousse
- Caramel custard
- Tiramisu
- Brownies
- Cream cake
- Meringues
- Cream slice
- Panna Cotta
- Chocolate mousse
- Apple fritters with vanilla sauce
- Baileys crème brûlée

3 components 12 | 5 components 18 | 8 components 24

# SWEETS

## AS PLATED DESSERTS

ICED COFFEE 3 Mocha coulis   meringue   ice cream	13
MERINGUES Whipped cream   vanilla ice cream   fruit	12
CHOCOLATE VARIATION Sorbet   cake   mousse	18
BAILEYS CRÈME BRÛLÉE Sorbet   fruit	15
CREAM PUFFS Pastry cream   fruit   ice cream	16
MERINGUE PARFAIT Compote   pistachios   tuile	14
COUPE DENMARK Vanilla ice cream   whipped cream   chocolate sauce	12

## CAKE

Price upon request

## CANDYBAR

Skittles | Smarties | Haribos | Candied nuts | Marshmallows | Lollipops  
150.00





# BREAKFAST

## REGIONAL BREAKFAST BUFFET

Butter | homemade confiture | Birchermüesli  
Flakes and Müesli from mill Kleeb in Rüeßbach  
Dürrenrother charcuterie | Chees and yoghurt specialties  
Fruit salad | Bread | plait (braided bread) | croissants  
coffee | milk | various teas | fruit juice  
Scrambled eggs | smoked salmon

32 per person

## EXTENDABLE TO BRUNCH WITH:

Rösti | chipolata sausage  
Warm smoked ham  
Pastries  
Weisswurst (Bavarian sausage) & sweet mustard

6  
6  
5  
5

# BREAKFAST



# AROUND YOUR CELEBRATION

**PROJECOTR & CANVAS**  
CHF 50.00.

## DECORATION

White tablecloths, napkins, and tea lights are included. We provide 2-3 menus per table free of charge. Candle holders and candles available on request (for an additional fee).

## FIREWORKS

Fireworks, floating candles, and sparklers are not permitted.

## FOTOBOX

CHF 299.00

## TABLE FOR GIFTS

Please let us know if you would like an additional gift table in the room.

## WEDDING CAKE

We are happy to serve your wedding cake from your favorite confectioner, with a service charge of CHF 5.50 per person.

## INFORMATION

Please inform us of the exact schedule of your celebration so we can work with you to create a timeline.

## MUSIC

After 11:00 p.m., the music volume must be significantly reduced in bass (maximum 80 dB in the buffet area), and windows must remain closed.

For bands, we allow a maximum of two musicians. A grand piano is available in the hall free of charge. Amplifiers and speakers are not provided.

## VAULTED CELLAR

For CHF 300.00, you can rent our vaulted cellar at the Kreuz Guest House to end your celebration harmoniously. Please also respect the quiet hours of our guests and adjust the music volume accordingly.

## NEIGHBOURS

After 10:00 p.m., please respect the quiet hours of our neighbors and hotel guests by moderating conversations in outdoor areas.

## NIGHT SURCHARGE

After 12:30 a.m., we charge CHF 200.00 per hour.

## AFTER-SERVICE

CHF 10.00 per person

## PLANNING

Please schedule a consultation with us before the event to finalize the detailed planning of your celebration.

## PARKING

Approximately 20 spaces in the underground garage are available for guests staying at the hotel, with another 20 spaces 150m to the left of the village square toward the Chipfhalle. Parking spaces in front of the Bären are subject to a fee. If arriving by coach, please notify us in advance. We kindly ask you to park the coach at Dürrenroth station. A separate arrival map can be provided upon request.

GOOD TO KNOW



## SPIRITS

Please let us know if your guests are allowed to order spirits at your expense or if they should pay for them themselves.

## CHAIR COVERS

We are happy to arrange chair covers for your special event in our "Belle Epoque" hall upon request. (Price depends on choice of covers)

## TABLES IN THE "BELLE EPOQUE" HALL

- Round tables: Ø 160 cm for 8 people | Ø 200 cm for 10 people
- Arrangement of square tables: U-shape | Block | Individual tables

## SEATING PLAN

Please provide us with your seating plan one week before your wedding celebration.

## UNFORESEEN EVENTS

If unforeseen events arise during the celebration, we will work with you to find a solution whenever possible.

## VEGETARIAN OPTIONS

Please inform us one week before the event of the number of vegetarians, vegans, and guests with allergies.

## WINE

If you wish to bring your own wine or spirits, we charge a corkage fee:

- CHF 35.00 per bottle of wine (0.75l)
- CHF 70.00 per bottle of spirits (0.70l)

## ROOMS

For banquet groups, we can provide up to 8 rooms at a group rate for overnight accommodations.



## BLUMENINSEL HUTTWIL

Monika & Simon Ingold  
Fiechtenstrasse 5  
4950 Huttwil  
062 962 12 47  
info@blumeninsel.ch  
www.blumeninsel.ch

You are free in your decoration.  
We recommend our partner with its  
florists-team

## JENNY'S CAKES

Weierweg 23  
3053 Münchenbuchsee  
079 814 59 89  
info@jennyscakes.ch  
www.jennyscakes.ch

Jenny bakes individually cupcakes and torts for every celebration.  
if for birthday, marriage or baptism.

## ART OF FIRE AND RIDING ALLEGRIA

Raffael Nyffenegger  
Feuer- und Reitkunst Allegria  
Lehnweg 34  
4704 Niederbipp  
info@feuerundreitkunst.ch  
www.feuerundreitkunst.ch

## MAGICIAN

Mike Morgana  
056 470 90 80  
info@mike-morgana.ch  
www.mike-morgana.ch

# CONTACTS



# TRADITIONAL AND YOUR WISHES

Chef Eric Beddig and his team will make you meals like whole roast meat, Chateau briand or a whole fish as you wish

## WINES FROM OUR HISTORIC WINE CELLAR

A place as unique as impressive: the historic cellar under the Bären.  
from the first sip to the "verre d'adieu" store exquisiteness from the wide european wine world.  
With pleasure we will give you our actual winde card.  
But we can also organize your favorite wine.

Nice to have you as our guest with us

*Herzlich-gastlich  
Ihre Familie Beddihn*

